

# Pecan Praline Ice Cream

## Ingredients

2 tablespoons butter  
4 tablespoons sugar  
1/2 (one-half) cup finally chopped pecans  
Pinch salt  
1/2 (one-half) gallon heavy cream  
2 cups sugar  
2 tablespoons vanilla extract

## Method

Melt butter and sugar in a medium saucepan. Stir until mixture thickens and sugar crystallizes. Stir in nuts. Pour praline onto lightly buttered cookie sheet and set aside overnight. In a large mixing bowl, stir together cream, sugar and vanilla. Pour mixture into ice cream machine and process until almost firm. Stir in crumbled praline before final cure. Yields about 15 cups.